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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

(release on receipt)

SUBJECT: "What are War Food Orders?" Information from Office of Marketing Services, War Food Administration.

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On the air and in the papers, you notice frequent references to War Food Orders. You homemakers are vitally affected by these orders...and you want to know the whys and wherefores. Here is an explanation in a nutshell of those orders that regulate some of the foods you buy.

Food orders are a means of putting our food to best possible use. Some food orders provide for setting aside food before it reaches the retailer. The word, set-aside, means just what it says. Take butter, for example. Butter manufacturers were told to set aside 25 percent of all the butter they made during March, and 40 percent in April. Of course during the months when butter production is low, the percentage that is set aside is reduced. The butter is literally set aside for the military. "For fighting men first" is the slogan back of set-asides.

Another type of War Food Order limits the amount of certain essential products which may be used to manufacture goods...like ice cream, for instance. A manufacturer of frozen dairy foods is permitted to use only 65 percent of the butter fat he used in the same month during the year 1942. Through such a regulation milk products are diverted to more essential uses, such as cheese and milk to drink.

War Food Orders also serve to control the distribution of our foods in short supply...that is, distribute them fairly among civilians, military, Lend-Lease, Red Cross and various other groups. Chocolate is a good example. If the distribution of this popular food were not regulated...some one would have to do without.

To conserve food is the purpose of many of these regulations. In the case of bakeries, the War Food Administration issued an order limiting the varieties of breads, rolls and sweet breads that a baker can make, thereby reducing the amount of waste and helping to keep the price of bread down. You can see that food orders have been necessary to control the distribution of food...so as to conserve our food supply and divide it more equitably among those who need it most.

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